

# Potatoes with Turkey Bacon

Lean ingredients, like low-fat cheddar and turkey bacon, help keep this potato side dish low in fat.



Cheesy? Bacon-y? Check and check. This potato side dish rocks lower-fat options to give this comfort-food favorite a healthy twist.

## Ingredients:

- 5 medium potatoes
- 8 slices cooked turkey bacon, broken up
- 1 1/2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1/2 teaspoon salt (as desired)
- 1/2 cup shredded low-fat cheddar cheese

## Preparation:

Preheat oven to 350 degrees F.

Cut potatoes into 1/2-inch to 3/4-inch cubes and place in large bowl.

Add all other ingredients (except the cheese), and mix with a spatula until coated evenly. Place in a casserole dish, cover and bake at 350 degrees F for 40 to 45 minutes (until potatoes are tender).

Turn oven off; sprinkle cheese over top; replace cover and let stand in oven for 5 minutes until cheese melts. Serve warm.

**Exchanges:** 1 starch, 1 lean protein

## Nutrition Facts

Yield 4 servings

Amount Per Serving

**Calories** 155

**Fat** 5 g

**Saturated fat** 4g

**Cholesterol** 23 mg

**Protein** 7 g

**Carbohydrates** 23 g

**Fiber** 3 g

**Sodium** 251 mg

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